

Harry Mann-Rath

harry_mann-rath@gmail.com | 1-476-483-6411 x9035 | South Ivory, Cyprus | <https://linkedin.com/in/Harry.Mann-Rath>

SUMMARY

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

SKILLS

Cuisine Styles

French • Pastry

Kitchen Skills

Plating • Baking • Sauce-making • Butchery

Operations

HACCP • Supplier Negotiation • Catering • Event Planning

Soft Skills

Quality Control

EXPERIENCE

Sous Chef — Parisian, Kozey and Powlowski (Aug 2014 - May 2022)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Catered private events for up to 150 guests with 95%+ client satisfaction.

Sous Chef — Lind, Hand and Bergstrom (Feb 2019 - Present)

- Catered private events for up to 82 guests with 95%+ client satisfaction.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.

Pastry Chef — Walter - Zulauf (Nov 2024 - Present)

- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Maintained food cost under 27% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Nolan - Stehr College (2023)

REFERENCES

Alisha Halvorson — Manager — Grady.Raynor80@hotmail.com